




how to make really good chili verde the Chaz way



Chaz

 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>
2007-12-05 22:29:00

MOOD: 😊 grateful

MUSIC: OK Go - What To Do

Chili is not so much a recipe as a process. This goes triple for chili verde, which is incredibly simple, and very, very often gets screwed up. ("Time is an illusion. Lunchtime doubly so.")

To make chili verde you will need:

two or three or four pounds of the cheapest not-too-lean pork you can get your hands on. It needs to not be too lean, though it's okay to cut off excess fat, Greasy chili is not good for nobody, despite what you may have grown up eating out of cans. It's okay if it has bones in it, as long as it's mostly meat. The bones are useful.

a couple of pounds of tomatillos. Tomatillos

([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A/en.wikipedia.org/wiki/Tomatillo)

[to=http%3A/en.wikipedia.org/wiki/Tomatillo](https://www.livejournal.com/away?to=http%3A/en.wikipedia.org/wiki/Tomatillo)) are like green, sweet-tart tomatoey things in papery husks. Like tomatoes, they are members of the nightshade family. Do not be put off by this, as they are delicious.

some chilis. these should be green chilis, and may be a variety of different kinds, for depth of flavor. Whatever you get, it should include some poblanos (<https://www.livejournal.com/away?to=http%3A/en.wikipedia.org/wiki/Poblano>)(mmm) and some long greens, whatever kind you find. Anaheims are good. These are the important bit: the long greens (aka chili verde) are what *make* the stuff in the pot chili verde. Got it? Good. Also, this pot has a single serrano and a single green scotch bonnet pepper in it. How many and what kind depends on what the store has, and how hot you like it.

The chili, I mean.

two bottles of beer. (and not crappy beer either.)

some chicken stock.

a sweet yellow onion.

a head of garlic.

cilantro. (for those of you who aren't Americans, you probably call it coriander leaf.)

Okay. Here's what you do. You take the pork and cut it up. (When I say cheap pork, I mean, you know, the stuff they sell as "country-style ribs," or pork butt, or whatever. Something with a little marbling and a lot of connective tissue is good.) If it has bones in it, you set the bones aside for later.

Then you take the husks off the tomatillos, quarter the onion, and cut the stem off the head of garlic (but leave it in the paper). Coat all those things (not the tomatillo husks! discard those!) and the chilis in olive oil, and put them on a baking sheet covered in tinfoil in a 400 degree oven. While they are roasting, start heating up your big soup pot. Put some more olive oil in the bottom of the soup pot and when it is very hot start browning the pork in batches. When all the pork is browned, put it back in the pot and add about a pint of chicken broth and one of the bottles of beer. Turn the temperature down to simmer.

While you have the bottle opener out, open the other bottle of beer too. This one is for the cook.

When you kitchen smells like roasting vegetables, pull the baking sheet out of the oven and turn everything over. The peppers should be getting brown and bubbly, and the tomatillos will start to experience structural failures. Put the vegetables back in and drink a little more beer while the pork simmers. Then take the tray out again and pour all the roasted vegetables and the yummy juice from the bottom of the baking sheet (don't waste the juice!) into a bowl. Stick the bowl into the fridge to cool. Put the leftover pork bones on the baking sheet and pop them back into the oven for twenty minutes.

When the bones have browned, pull them out and put them in the soup pot with the chili. Then take the vegetables out of the fridge. (Actually, if you are an experienced cook and your hands have started to convert to asbestos, you don't need to wait this long.)

**IMPORTANT!!!!IMPORTANT!!!!IMPORTANT!!!!IMPO
RTANT!!!!IMPORTANT**

If you are sensitive to capsaicin, this is when to *put on the rubber gloves*.

Okay. Start pulling vegetables out of the bowl. The onions, chop up coarsely (careful: they are roasted soft and coated in olive oil, and fingers are no good in chili) and put in the pot with the meat. The roasted garlic, squeeze out of its paper and chop coarsely. Also be careful of the slippery. The tomatillos, just pull out the stems and plop them in the pot.

Now the chilis.

You will probably want to remove the seeds and veins, unless you are a macho idiot. You can do this under cool running water. Just slit the chili open (the poblanos will be full of nummy juice, do not lose this, you can use a strainer to filter the seeds out.) and run it under water to wash the veins and seeds away. The skins should be easy to peel off. It's just like peeling a sunburn. (I know, gross, but it is.)

Then chop the peppers coarsely, and add them to the pot.

DO NOT TOUCH YOUR EYES.

Put the cover on the pot, take off your gloves (or wash your hands three times. No, really. Three.) and walk away.

Come back in an hour and stir it.

Repeat until the pork is falling apart. At that point, take the lid off the pot (It will be kind of soupy. This is normal for green chili, which is more a kind of stew than a meat porridge.) You can cook it with the lid off for a while to concentrate the flavor and cook some of the liquid off.

When it is falling apart, first take out the bones. (If there is any meat still clinging to them, that belongs to the cook.) Then mash the chili up lightly with your potato masher. This helps shred the meat. Shredded meat > on your rice than unshredded meat in giant lumps.

Then adjust the seasoning. You could use salt, black pepper, garlic powder, onion powder, green chili powder, honey, cumin, oregano, Cuban oregano (which is not oregano at all, but *Plectranthus amboinicus*, which is actually a kind of coleus (<https://www.livejournal.com/away?>

[to=http%3A//davesgarden.com/guides/pf/go/1356/](http%3A//davesgarden.com/guides/pf/go/1356/))_ used as a culinary herb in the Caribbean. Mrs. Galarza on the second floor gave me a cutting from her plant, and this thing is such a weed it even survives me. I just keep it in the bathroom so it gets humidity and I water it when I remember.), lime juice, canned chilis (if it is somehow not spicy enough), and apple cider vinegar. Also, very important, a 1-inch square of dark chocolate.

Trust me.

Then when it tastes the way you want it to taste, let it cook a little more to mellow the flavors, and add the chopped cilantro at the very end. Not too much, or you will make the whole thing taste like soap. Not so nice.

Really, though, too much of most of those things will just cloud up the flavor, unless there's something about it that needs a little fixing up. It's meant to be a simple dish. And once you have it, you can use it to make enchiladas with.

To eat it, put it in a bowl and eat it with warm tortillas. Or over rice. Or with stewed beans. Or with cheese on top. and chopped onions. Or, you know, what I said about the enchiladas.

If the chili is bitter, you left in too many seeds. If it is burned on the bottom, you didn't stir it enough. If it's tough, cook it longer--or you may have cooked it too hot, in which case, eat your tough chili and do better next time.

Ideally, it should be sweet and vegetal and hot and tart and a little smoky from the roasted peppers, and nearly impossible to stop eating.

TAGS: [recipes](#)



[locked] [Dream Journal](#)

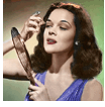
All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning


[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets. Puppets. Poppet puppets. Scary.](#)

44 comments



 [Ometotchtli](#)

[December 6 2007, 04:17:17 UTC](#) [COLLAPSE](#)

you are the Bureau's answer to mfk fisher. yesrly.




 [cvillette](#)

[December 6 2007, 04:45:05 UTC](#) [COLLAPSE](#)

As long as you don't mean "Dead"?




 [Ometotchtli](#)

[December 6 2007, 15:20:50 UTC](#) [COLLAPSE](#)

It is why you type better than she does now.




 [cvillette](#)

[December 6 2007, 15:36:48 UTC](#) [COLLAPSE](#)

You know, I made some bean soup the other day too. I could write about that.

Maybe I can get a show on the Food Network. Lemme think... aha! *The Shootin' Chef!*



 [trollcatz](#)

[December 6 2007, 04:19:07 UTC](#) [COLLAPSE](#)

I do not, in fact, feel as if I just had really good sex.

However, I feel as if I just *read about* having really good sex.

G



 [cvillette](#)

[December 6 2007, 04:46:58 UTC](#) [COLLAPSE](#)

...there is absolutely nowhere I can go with that that doesn't end up with me on unemployment.

So, um.

Thank you.



 [trollcatz](#)

[December 6 2007, 15:23:02 UTC](#) [COLLAPSE](#)

...that doesn't end up with me on unemployment.

Or opening a restaurant?



 [cvillette](#)

[December 6 2007, 15:35:50 UTC](#) [COLLAPSE](#)


...

I could do that.

...most restaurants fail. It's about the worst way to make a living in the world. Endless hours. High risk of bankruptcy. Incredibly competitive. nasty politics. I mean, I think I'm never home now.

...I could do that.

Forced retirement at 57, right? Now I wish I had time for a second career.

 [trollcatz](#)

[December 6 2007, 19:52:14 UTC](#) [COLLAPSE](#)

Ogawd, that's right--running a restaurant is weirder than what we do. And you wouldn't have enough time to cook. *g*

No, you should do a cookbook. Just write the LJ posts like this and collect 'em. People would like the food, and the story of the food, and they'd think the whole young-urban-professiona-who-catches-bad-guys-then-comes-home-to-make-really-good-food angle was really neat.

John Douglas would be SO jealous.

I myself would totally get copies for every food-eating person I know.

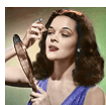


 [cvillette](#)

[December 6 2007, 19:55:51 UTC](#) [COLLAPSE](#)

...I bet Duke would know who to talk to about getting it published, too.

Hey guys! I'm writing a cookbook!



 [Ometotchtli](#)

[December 6 2007, 19:59:58 UTC](#) [COLLAPSE](#)

will there be desserts? tell me there will. will there be bread pudding?

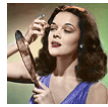
drooldrooldrooldrooLLAPTOPSHORTSOUT



 [cvillette](#)

[December 6 2007, 20:04:16 UTC](#) [COLLAPSE](#)

I haven't made bread pudding in ages, have I?



 [Ometotchtli](#)

[December 6 2007, 20:14:09 UTC](#) [COLLAPSE](#)

finds another computer to log on with

no, you have not. do you not love me? do you not fear me? have you been eating all the bread before it can get stale?



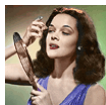
 [cvillette](#)

[December 6 2007, 20:15:44 UTC](#) [COLLAPSE](#)

I have to buy bread on purpose and leave it out to get stale. I could do that. We could have bread pudding Sunday night before Rasputina.

It will be my bribe for you not to send me out looking like John Wayne Gacy in clownface.

Okay, John Wayne Gacy after a crash diet.



 [Ometotchtli](#)

[December 6 2007, 20:43:40 UTC](#) [COLLAPSE](#)

I guarantee that bribe will work.

even I, genius in everything that I am, could not make you look like John Wayne Gacy in clownface. + or - crash diet.




 [cvillette](#)

[December 6 2007, 20:47:21 UTC](#) [COLLAPSE](#)

You know there's a wax museum in Niagara Falls (Canadian side) with a John Wayne Gacy clown out front.

...I didn't go inside.



 [trollcatz](#)

[December 6 2007, 20:47:54 UTC](#) [COLLAPSE](#)

What were you doing in Niagara? Scoping the falls for barrel run possibilities?




 [cvillette](#)

[December 6 2007, 20:57:28 UTC](#) [COLLAPSE](#)

Oh, it was before I joined the Bureau. I was going to school in NJ, and went up on vacation to meet some internet friends in Toronto.



 [trollcatz](#)

[December 6 2007, 20:58:52 UTC](#) [COLLAPSE](#)

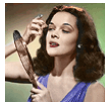
Internet friends = girl?



 [cvillette](#)

[December 6 2007, 20:59:22 UTC](#) [COLLAPSE](#)


Friends, *plural*. :-P



 [Ometotchtli](#)

[December 6 2007, 20:59:37 UTC](#) [COLLAPSE](#)


kiiiiiiinky.

 [trollcatz](#)

[December 6 2007, 20:00:38 UTC](#) [COLLAPSE](#)

EEEEEEEEEE!



 [cvillette](#)

[December 6 2007, 20:06:01 UTC](#) [COLLAPSE](#)

I think we should all move into a big house together. And I can cook, and you can do the dishes, and Hafidha can rub our tired feet when we are done pandering to her every need.

And Trisha can bring home a paycheck and support us all in the style to which we'd like to become accustomed.

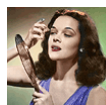
And then I could have a cat.



 [trollcatz](#)

[December 6 2007, 20:10:01 UTC](#) [COLLAPSE](#)

Best. Idea. EVAR.



 [Ometotchtli](#)

[December 6 2007, 20:11:26 UTC](#) [COLLAPSE](#)

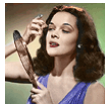
EXCUSE me. What makes you think you will EVER be done pandering to my every need?




 [cvillette](#)

[December 6 2007, 20:14:18 UTC](#) [COLLAPSE](#)

Union shop. Mandated breaks.



 [Ometotchtli](#)

[December 6 2007, 20:40:11 UTC](#)

[COLLAPSE](#)

sigh

life just ain't been the same since the love slaves voted in the Teamsters.



 [asciikitty](#)

[December 6 2007, 04:42:10 UTC](#)

[COLLAPSE](#)

once the meat is browned, is this a thing which can be made in a slow cooker?

this is so many kinds of not my mother's chili. it's basically as far from being my mother's chili as one can get and still call it the same thing. sounds extra-super yummy though!



 [cvillette](#)

[December 6 2007, 04:47:25 UTC](#)

[COLLAPSE](#)

Absolutely. Or in a dutch oven.




 [asciikitty](#)

[December 6 2007, 05:00:32 UTC](#)

[COLLAPSE](#)

oh yay! soon I will have to experiment with chili with meat in.



 [hawkwing_1b](#)

[December 6 2007, 08:34:07 UTC](#)

[COLLAPSE](#)

Thank you. One day soon I'll have to try this. :)



 [cvillette](#)

[December 6 2007, 14:04:39 UTC](#)

[COLLAPSE](#)

You're welcome!




 [cvillette](#)

[December 6 2007, 14:06:16 UTC](#)

[COLLAPSE](#)


Oh, if you have a gas stove, you can roast the chilis with tongs over a burner, which works really well... grilling is also an option.

It's a not-skippable step, though, because it makes them sweet rather than bitter-astringent. Bitter-astringent is not nice on your pork!

L  [hawkwing_ib](#)
[December 6 2007, 16:49:53 UTC](#) [COLLAPSE](#)

takes notes

Deleted comment

L  [cvillette](#)
[December 11 2007, 02:35:55 UTC](#) [COLLAPSE](#)


Hi! Nice to meet you.

Santa Fe. Great town.

I'm from Vegas originally, but I live someplace cold now. :-)

Chili verde is a *sacred trust*. I don't even like to think what some people do to it.

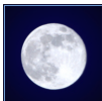
L *Deleted comment*

L  [cvillette](#)
[December 11 2007, 03:32:28 UTC](#) [COLLAPSE](#)

It gets chilly. I used to think that was cold.


But since then I have been to North Dakota.

Chili Festival. You know, I bet it has my name on it....

 [tsulean](#)
[September 9 2008, 20:49:52 UTC](#) [COLLAPSE](#)

I am sorry. I read your journal for the recipes, and I have not told you because I am shy to the point of Internet rudeness. Forgive me?

I have a question. My chile verde generally has an unpleasantly strong vinegar taste. My grandmother says I should add chocolate, which you have also done. But I have a milk protein allergy. Do you have any idea how I can get rid of the vinegar?


L  [cvillette](#)
[September 9 2008, 21:05:30 UTC](#) [COLLAPSE](#)

I forgive you!

Are you putting vinegar in it? It doesn't need it.

Also, if you do want to use chocolate, you could try using a chocolate without milk in it--a dark or bittersweet chocolate should work. Just read the labels?



 [tsulean](#)

[September 10 2008, 00:25:05 UTC](#) [COLLAPSE](#)

is forgiven Hooray!

No, I don't put any vinegar in it. I suspect it might be from the tomatillos, but that's just because I'm not as familiar with them as I am with the rest of the ingredients.

Do you think unsweetened cocoa powder would work? It is really a rather serious allergy.



 [cvillette](#)

[September 10 2008, 02:45:43 UTC](#) [COLLAPSE](#)

I wouldn't put chocolate in it at all.

Do you roast the tomatillos?



 [tsulean](#)

[September 10 2008, 05:59:45 UTC](#) [COLLAPSE](#)

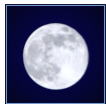
No, I just cut them up and put them in, they break down a bit on their own after a while. I do roast the peppers, but only because I don't like pepper skins and I have a terrible time getting them off otherwise.




 [cvillette](#)

[September 10 2008, 11:52:24 UTC](#) [COLLAPSE](#)

That's the problem. Roasting vegetables sweetens them. So if you pre-roast the tomatillos and the peppers and the onions and the garlic, the chili will be less astringent tasting.



 [tsulean](#)

[September 11 2008, 04:03:43 UTC](#) [COLLAPSE](#)

That makes sense, and is certainly easier than fiddling around with ingredients. Thanks!



 [cvillette](#)

[September 11 2008, 11:47:13 UTC](#) [COLLAPSE](#)

Glad to help.

[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets. Puppets. Poppet
puppets. Scary.](#)

